



# **Homemade Iced Tea Recipe Better Than Store-Bought**

## **The Best Kind of Patience**

Making this tea is a lesson in waiting. You just put the bags in cold water. Then you walk away. I know, it feels strange. But the slow steep is the secret. It coaxes out the flavor without any bitterness.

My grandson tried to rush it once. He left the bags in for just one hour. The tea was so weak! We laughed and called it “tea water.” Good things really do take time. This matters because it teaches us to slow down. The best flavors in life are rarely rushed.

## A Sweet Little Secret

Now, about the sugar. Do not just dump it in the cold tea. It will all sink to the bottom. That is a sad, grainy mess. We make a simple syrup instead. You heat a little water and stir the sugar in.

It melts into a clear, sweet liquid. When you add this to your tea, it mixes in perfectly. No sugar at the bottom of your glass! This matters because it is a small trick that makes a big difference. It turns a good drink into a great one.

## My Summer Standby

I always have a pitcher of this in my fridge. When friends stop by, I can offer them a cool drink right away. It makes everyone feel welcome. I remember one hot day, my neighbor Dan came over.

He was so thirsty from gardening. He drank two glasses straight down. He said it was the most refreshing thing he had ever tasted. I still smile thinking about it. What is your favorite drink to share with friends on a hot day?

## Make It Your Own

This tea is like a blank canvas. You can paint it with so many flavors. I love adding a few sprigs of fresh mint from my garden. Doesn't that smell amazing? Or you can toss in some sliced peaches or a handful of raspberries.

\*Fun fact\*: In the South, many people add a tiny pinch of baking soda. It takes away any sharpness and makes the tea super smooth. Have you ever tried adding something unusual to your drinks?

## Your Turn to Brew

This recipe is so simple. You really cannot mess it up. The hardest part is remembering to start it the night before. But trust me, it is worth the wait. The flavor is clean and sweet, not like that store-bought stuff.

That powder in a jar? It is just not the same. Making it yourself feels like a small act of love. Will you be trying this cold-brew method soon? I would love to hear how it turns out for you.

See also [Savory Garlic Butter Sautéed Mushrooms](#)



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**Ingredients:**

Ingredient	Amount	Notes
Water	8 1/2 cups	Divided into 8 cups and 1/2 cup (only 8 cups for hot brewed tea)
Tea Bags	8 family-size	
Sugar	1 cup	
Lemon Wedges		For optional garnish

**My Best Homemade Iced Tea**

I have always loved a good glass of iced tea. The store-bought kind is just too sweet for me. It tastes like sugar, not tea. My recipe is simple and gentle. It feels like a cool breeze on a hot day. Making it is almost like a little secret. You let the cold water do all the work overnight. I still laugh at that. It is the easiest magic trick I know.

You only need a few things for this. Grab your tea bags, sugar, and a big pitcher. I like using a glass one so I can see the color. It turns a beautiful, deep amber. Doesn't that sound lovely? Let me walk you through the steps. It is like we are in the kitchen together.

**Step 1:** First, get your big pitcher. Pour 8 cups of cold water right into it. The cold is important, trust me. Then, gently place your tea bags inside. Let the little paper tags hang over the edge. This makes them easy to find later. My grandson once dropped a whole bag in. We had to go fishing for it!

**Step 2:** Now, put the lid on the pitcher. Place the whole thing in the fridge. It needs to sleep there overnight, or for about 12 hours. This is

the cold-brew method. It makes the tea taste smooth, not bitter. (My hard-learned tip: set a timer on your phone so you don't forget it in there!). Waking up to ready-made tea is such a nice feeling.

**Step 3:** In the morning, take out the pitcher. Pull the tea bags out and throw them away. If one of them broke, don't you worry. Just pour the tea through a fine strainer. This will catch any little bits. See? Problem solved. Now your tea is pure and ready for the next step.

**Step 4:** Time to make the sweet part. Heat up that last  $\frac{1}{2}$  cup of water until it's steamy. Take it off the heat and stir in your sugar. Keep stirring until the sugar completely disappears. **Why do we use hot water for the sugar? Share below!** Pour this sweet water into your cold tea. Stir it all together gently.

**Step 5:** The final step is the most fun. Fill a glass to the top with ice. Pour your beautiful homemade tea over it. You can add a wedge of lemon if you like. I think it makes it look so cheerful. Then, find a sunny spot to sit and enjoy your drink. You deserve it.

See also Hot Chocolate Chai Recipe (Better Than a Coffee Shop!)

**Cook Time:** 12 hours

**Total Time:** 12 hours 15 minutes

**Yield:** 2 quarts (about 8 servings)

**Category:** Drink, Beverage

## Fun Twists to Try

Once you know the basic recipe, you can play with it. I love adding different flavors. It makes each batch a new little adventure. Here are a few of my favorite ideas. They are all so simple and fun.

**Sunshine Citrus:** Add thin slices of orange and lemon to the pitcher. It makes the tea taste like a summer morning.

**Minty Fresh:** Gently crush a handful of fresh mint leaves. Stir them in with the sugar water. It is so cooling and refreshing.

**Berry Blast:** Drop a few frozen raspberries or strawberries into your glass. They chill the tea and add a sweet, fruity pop.

**Which one would you try first? Comment below!**

## Serving Your Iced Tea

Presentation is part of the joy. Use a tall, fancy glass for a special treat. It always makes me feel a bit more festive. I have a few ideas for what to serve with your tea, too.

For food, I love simple, crunchy sides. A plate of cucumber sandwiches is perfect. So are salty pretzels or a simple green salad. They balance the sweet tea so nicely. For a drink pairing, a crisp lemonade is wonderful. For the grown-ups, a splash of gin in the tea is quite nice on a warm evening.

**Which would you choose tonight?**



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## Keeping Your Iced Tea Fresh and Cool

Your homemade iced tea will stay fresh in the fridge. Just keep it in a pitcher with a lid. It will be good for up to five days. I always make a big batch for the week.

You can even freeze some for later. Pour the tea into an ice cube tray. This makes tea cubes that will not water down your drink. I learned this trick one very hot summer.

There is no need to reheat this tea. It is best served cold over ice. Batch cooking like this saves you so much time. It means a cool drink is always ready for you. **Have you ever tried storing it this way? Share below!**

## Fixing Common Iced Tea Troubles

Is your tea too weak or too strong? For weak tea, just use more tea bags next time. For strong tea, add a little cold water to dilute it. I once made tea that was bitter.

The sugar would not mix in properly. That is why we dissolve it in hot water first. This simple syrup mixes in smoothly. This matters because it gives you a perfect, sweet sip every time.

See also [Easy Creamy Homemade Hummus Recipe](#)

Another problem is cloudy tea. This can happen if you brew with hot water. Our cold-brew method avoids this completely. *Fun fact: Cold-brewing tea also makes it less bitter.* Getting it right builds your kitchen confidence. **Which of these problems have you run into before?**

## Your Iced Tea Questions Answered

### **Q: Is this iced tea gluten-free?**

A: Yes, the basic ingredients are naturally gluten-free. Always check your tea bag labels to be sure.

### **Q: Can I make it ahead of time?**

A: Absolutely. Making it the night before is the whole point.

### **Q: What can I use instead of sugar?**

A: Honey or maple syrup work well. Just dissolve them in the hot water.

### **Q: Can I make a smaller batch?**

A: Of course. Just use half of all the ingredients.

### **Q: Is the lemon garnish important?**

A: It is optional, but it adds a nice, fresh taste. **Which tip will you try first?**

## **A Little Note From My Kitchen to Yours**

I hope you love this simple iced tea. It reminds me of sunny afternoons on my porch. Making drinks from scratch is a small joy.

I would love to see your creation. Your pictures always make my day.  
**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

*You need to try !*

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# Homemade Iced Tea Recipe Better Than Store-Bought

| 12

## Homemade Iced Tea Recipe Better Than Store-Bought





## Homemade Iced Tea Recipe Better Than Store-Bought

| 14

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# **Homemade Iced Tea Recipe Better Than Store-Bought**

Author: Elowen Thorn

Cooking Method:[No-Cook Cold Brew](#)



## Homemade Iced Tea Recipe Better Than Store-Bought

| 17

Cuisine:[American](#)



## Homemade Iced Tea Recipe Better Than Store-Bought

| 18

Courses: [Beverage Drink](#)



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| 19

Difficulty: **Beginner**



## Homemade Iced Tea Recipe Better Than Store-Bought

| 20

Prep time: **5 minutes**

Cook time: **10 minutes**

Rest time: **12 minutes**



## Homemade Iced Tea Recipe Better Than Store-Bought

| 23

Total time: **12 minutes**

**Servings: 2 servings**



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| 25

Calories: **194 kcal**

Best Season:**Summer**

## **Description**

This iced tea recipe uses simple ingredients and tastes way better than

anything you'll find at the store. Serve it cold with fruit or mint for a fresh and fun drink anytime.

## Ingredients

- 8½ cups water ((divided into 8 cups and ½ cup (only 8 cups for hot brewed tea)))
- 8 family-size tea bags
- 1 cup sugar
- Lemon wedges ((for optional garnish))

## Instructions

1. Pour 8 cups of cold water into a pitcher with a lid.
2. Place tea bags inside the pitcher, with tea tags hanging out of the pitcher.
3. Place the pitcher in the refrigerator overnight or up to 12 hours.
4. Remove tea bags and discard. If tea bags burst, strain tea mixture through a screen sieve.
5. Heat the remaining ½ cup of water to a simmer, and remove from heat.
6. Pour sugar into heated water, stir to dissolve.
7. Pour sugar mixture into cold tea. Stir to incorporate sugar mixture.
8. Serve over ice.
9. Garnish with lemon wedges if desired.

## Notes

For added flavor, top with spicy Sriracha mayo, mango salsa, or use marinated tofu for a vegetarian option.



## Homemade Iced Tea Recipe Better Than Store-Bought

| 28

Keywords: Iced Tea, Tea, Cold Brew, Summer Drink, Beverage